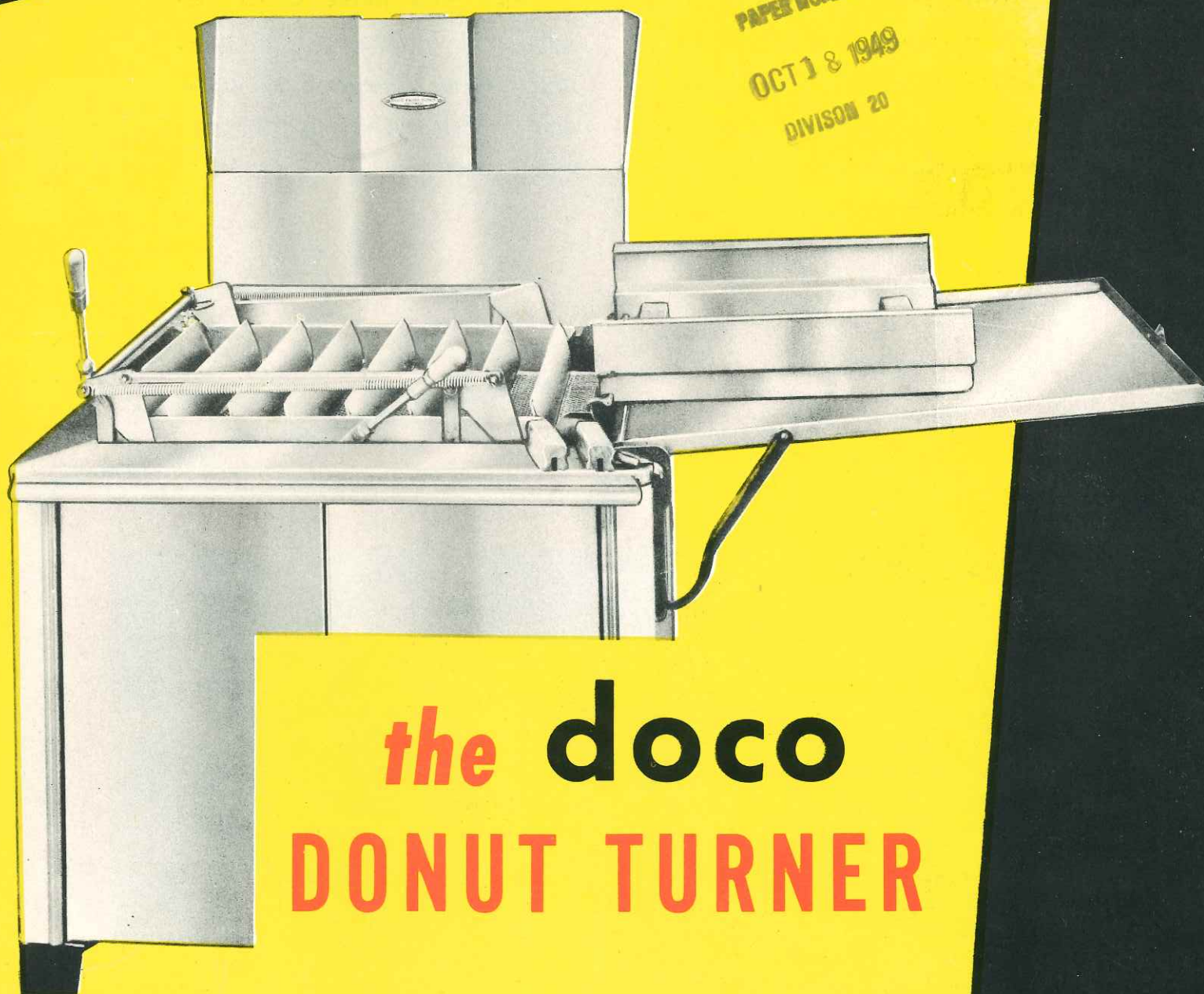


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*Slashes labor costs  
Saves fat  
Makes better donuts*



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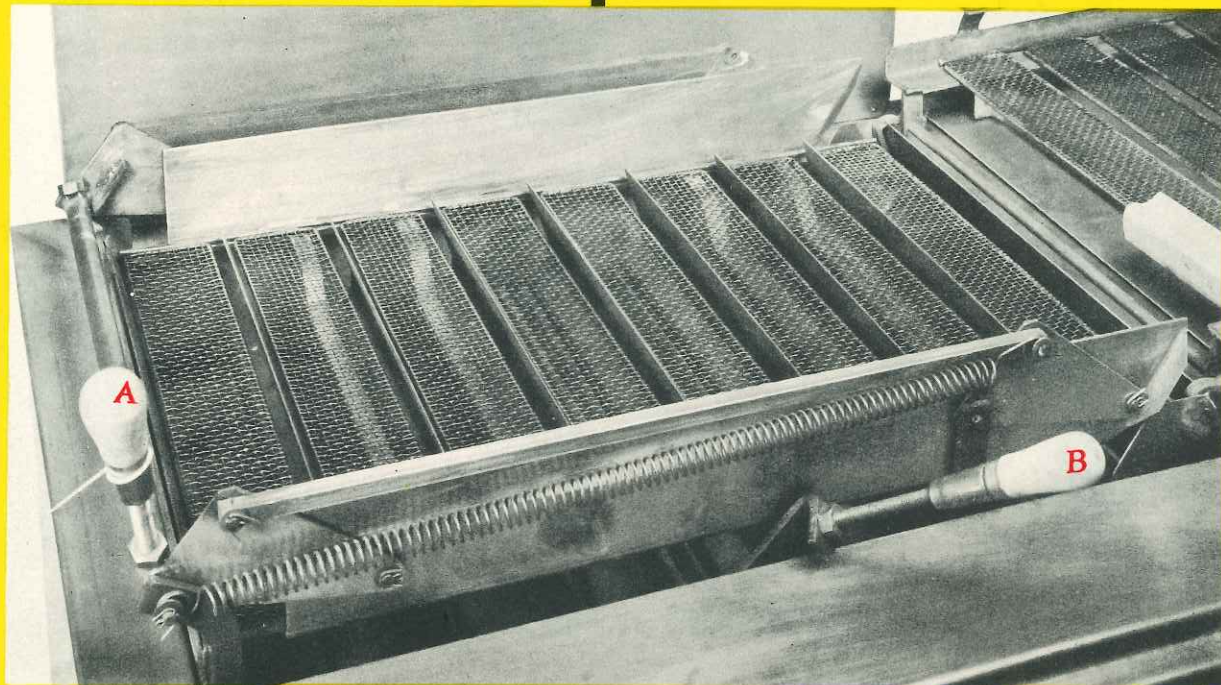
***the* doco**  
**DONUT TURNER**

**Most Revolutionary Development  
in Frying Raised Donuts**

# Slashes labor Costs

**T**he doco Turner is one of the greatest profit producing machines ever designed for the raised donut baker. Developed thru urgent Necessity by a practical baker, it has made many thousands of dollars for hundreds of donut bakers all

over the country for over 3 years. It helps you make better donuts, thus increasing your sales and profits. It saves time, labor, and fat thus increasing your margin of profit.



Showing—drop (a) and turning (b) levers and how screen fits into kettle.



## THE MOST REVOLUTIONARY DEVELOPMENT IN FRYING DONUTS

The doco turner is the type of profit producing machine raised donut bakers have wanted for many years. It greatly increases your production of raised donuts—saves you time and labor costs and permits you to sell a more attractive, better donut to your customers. This means increased sales, lower production costs and greater profits for you.

## SPECIFICATIONS

Doco Donut Turners Are Made To Fit All 24 x 24 and 24 x 34 Fryer Kettles

Model — T 24

Capacity—up to 125 doz. donuts per hour

Measurements—

23½" long x 23" wide

Shipping weight—100 lbs.

Model — T 34

Capacity—up to 200 doz. donuts per hour

Overall measurements—

33½" long x 23" wide

Shipping weight—150 lbs.

# *Pays for itself* in Savings in Fat and in Labor

## 1. SAVES SHORTENING

Comparative tests made in many installations show a substantial saving of fat, as much as 1 lb. of shortening in the frying of 40 dozen donuts.

The donuts are turned simultaneously and thus reduce the total time the donuts remain in the frying fat, thereby makes a sharp reduction in fat absorption.

Because donuts are turned from under the cooked side, the chances of damage to soft dough is eliminated. Damaged donuts soak and waste shortening. Since the donut stick is eliminated the stick damage to the donut and its waste of fat is eliminated.

## 2. SAVES LABOR

The screens are handled in and out of the fryer by simple lever operation. The donuts are turned simultaneously, making it possible in many cases for the operator to handle the frying operation of 4 fryers at a time or handle 2 fryers and one glazer at one time.

The turner loading rack makes it possible for the operator to have ready for immediate use, the next proofed screen of donuts ready to fry.

Screens can be changed in fryer in less than 5 seconds.

## 3. MAKES BETTER DONUTS

Uniform frying time results in uniformity of product

in color, shape, and size, because 48 to 64 donuts are turned and fried simultaneously, makes it possible to have much greater uniformity in color on both sides, more uniformity in shape and size. White spots are eliminated on donuts.

Cripples caused by donuts proofing into one another are substantially eliminated by the doco turner screens; operator places donuts on more accurately.

## 4. STURDILY BUILT—LONG LIFE

Like all doco equipment the turner is sturdily built and has given many years of maximum trouble-free service. The turner is scientifically engineered combining the ingenuity of donut equipment specialists and practical bakers.

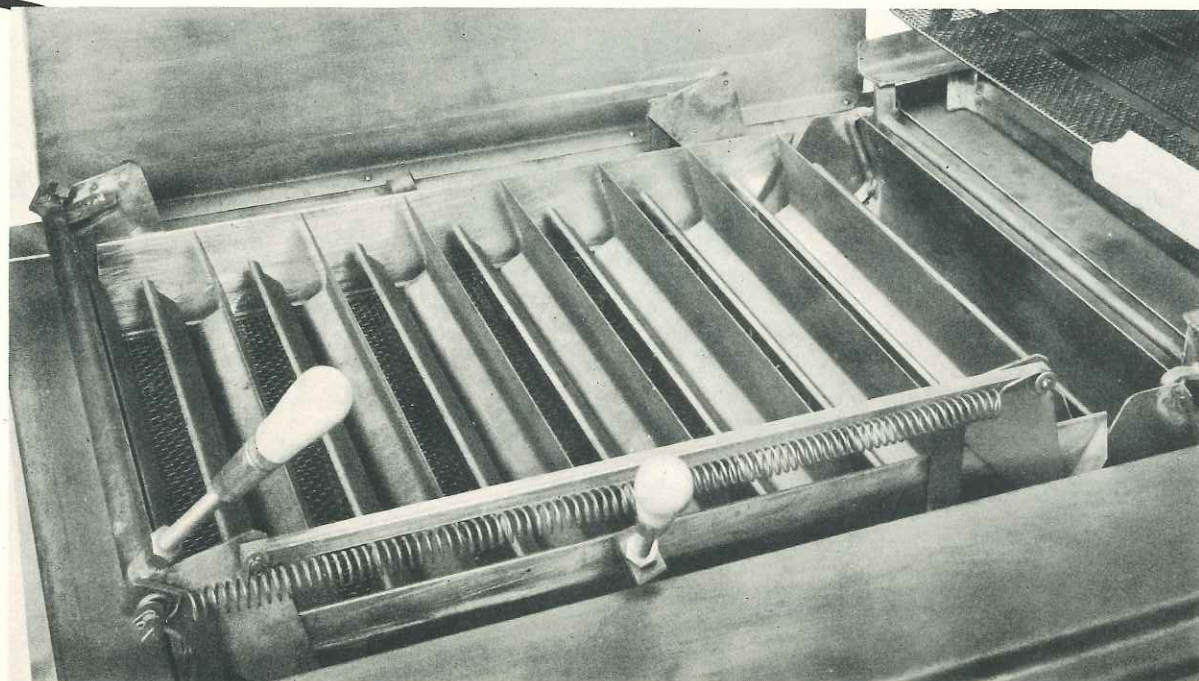
## 5. NO EXPERIENCE NECESSARY

Anyone can be taught to operate the turner efficiently in but a few minutes. Cleaner operation. No skill required.

## 6. PAYS FOR ITSELF

Because of the savings in fat, labor and in cripples, the doco turner pays for itself in a very short time.

The effect of making a better donut and its increase in sales and profits is another major reason for installing the doco turner.



Showing—the turner action—by the single lever movement, the donuts are turned by a slight pressure on cooked side.

# URNS 48 to 64 DONUTS with MOVEMENT of a LEVER

*Simple as A.B.C.*

Shows uncooked donuts on tray being slid into carriage.

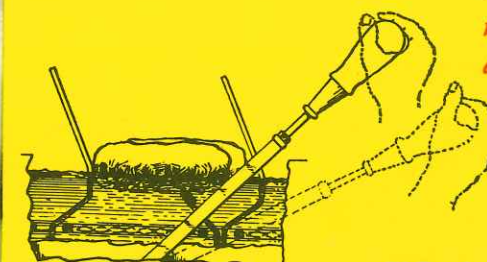
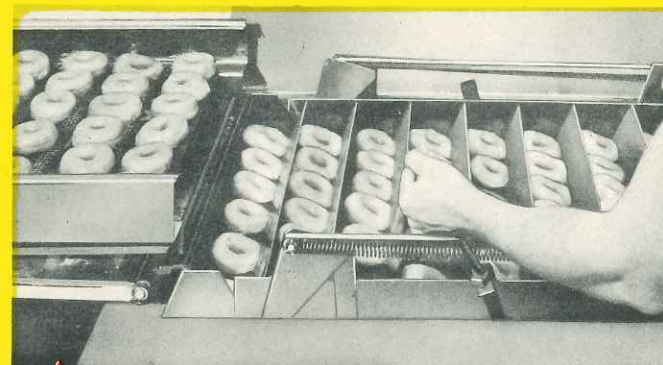


FIG. A

Donuts being fried on one side. Fig. A. shows position of lever before donuts are turned.

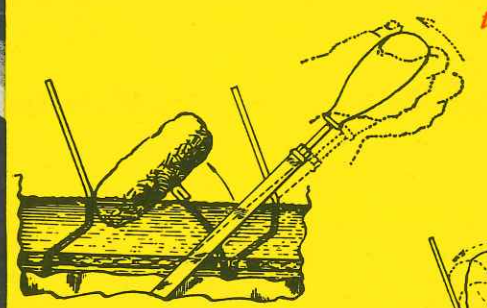


FIG. B

Gentle flip of lever turns the donuts.

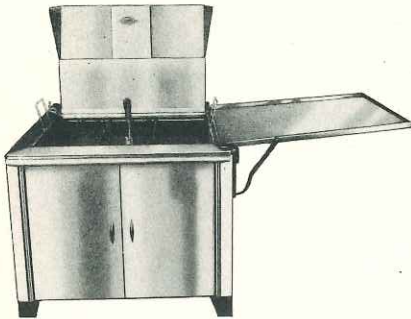
Tray of cooked donuts now are gently and quickly slid on to the bottom rack at the right while the waiting tray on the top rack is immediately pushed on to the carriage on the kettle. Not a minute is lost in maintaining continuous frying.

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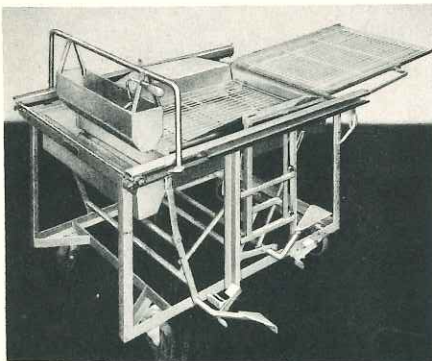
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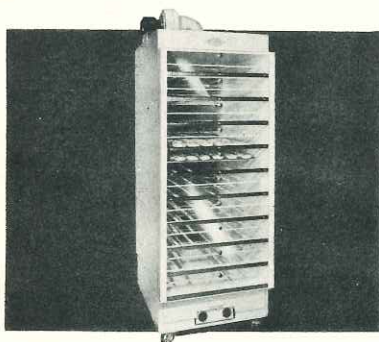
# raised donut equipment to meet your every need



FRYER



GLAZER



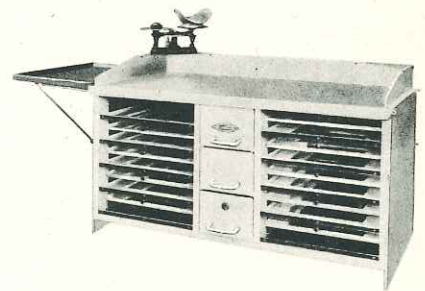
PROOFER

Through its doco line, DCA offers you a complete line of the most practical raised donut equipment to fit your every need.

For your automatic cutting, proofing, frying, turning, glazing, icing, etc., there is a doco item tried and proven in bakeries all over the country—most of them in operation many years. Each item is backed by the same guarantee that has made DCA cake donut equipment the leaders for 28 years.

Because our main business is donut mix, every piece of equipment is designed to help you do a better, more economical job in making donuts—and to help you make more money in your donut department.

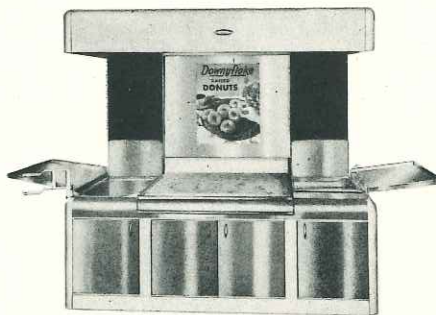
Make DCA your headquarters for everything you need in making cake or raised donuts, in equipment and in mixes. Tell us your needs and let us send you descriptive literature without any obligation to you.



CUTTING BENCH &amp; PROOFER



ICER



COMBINATION UNIT



## additional equipment

- Rack
- Screen drain truck
- Screens
- Bowl Stand
- Fryer Submerger
- Hoist
- Donut Cutters
- Stacker
- Flour Bin Sifter
- Scale
- Water Thermometer

A complete line of  
miscellaneous equipment

**DOUGHNUT CORPORATION OF AMERICA**  
Everything in MIXES and EQUIPMENT for making Cake and Raised Donuts  
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